

Asparagus Pasta Primavera

Makes: 50 Servings

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Ingredients	Weight	Measure
99% fat-free condensed cream soup (chicken, mushroom, or asparagus) undiluted	2 50-oz. cans	3 1/4 qt
Asparagus cuts and tips, frozen	5 lb	5 qt
Green pepper strips, frozen	3 lb	3 qt
Frozen diced or shoestring carrots	2 lb	2 qt
Parmesan cheese, grated	1 lb	1 1/4 qt
Low-fat milk	3 lb	1 1/4 qt
Dried basil, crumbled		2 Tbsp
Dried oregano, crumbled		2 Tbsp
Penne, rotelli or fusilli pasta, uncooked	10 lb	
Salt and pepper		To taste

Directions

1. Combine all ingredients except pasta.

2. Cook 7 to 10 minutes or until vegetables are thawed and sauce is hot.
3. Transfer to large mixing bowl.
4. Cook pasta according to package directions; drain and immediately stir hot, cooked pasta into asparagus mixture.
5. Add salt and pepper to taste.

Notes

Serving Tips:

Serving suggestion: Serve topped with a sprinkling of Parmesan cheese or, when sauce is heating, add cooked chicken strips or cubes of turkey or ham.